

Special Event Information

Thank you for considering **The Bolger Center** for your special event. Located in the heart of Potomac, Maryland, the Bolger Center, with our 83 acres of manicured grounds, is truly one of the loveliest and most inviting places for your special event.

OUR EVENT PACKAGE INCLUDES :

- ❖ Outdoor/Indoor Event Location
 - ❖ Meal Selection (Buffet & Plated Menu Options Available)
 - ❖ House Linen, House China and House Glassware
 - ❖ Votive Candles
 - ❖ One Complimentary Suite
-

CATERED DINNERS & RECEPTIONS

Please note that the package price is subject to a 20% service charge and 5% Maryland State sales tax.

SITES AVAILABLE FOR SPECIAL EVENTS

Numerous banquet rooms, charming courtyard gardens and rolling green lawns can accommodate groups ranging in size from 50 to 500 people.

PAYMENT & DEPOSIT POLICY

If you choose The Bolger Center, we require a signed contract, as well as a non-refundable advanced deposit in the amount equal to 30% of the estimated total cost, in order to guarantee your reservation. Until the deposit is received, all space reservations are considered tentative, and are subject to release. A secondary deposit of 45% will be due 45 days prior to your event. Final payment of 25% for all food & beverage is due 5 days before your event.

GUEST ROOMS

Our weekend accommodations do routinely sell out. To guarantee rooms for your out-of-town guests, we recommend that a block of rooms be set aside for your event.

GUARANTEES

The final attendance for all events must be specified 5 business days in advance. Once received in the Catering Office, the number is considered a guarantee, and is not subject to reduction. We will be prepared to serve 5% over the guaranteed number. The amount charged would be the guarantee number, or the actual number served, whichever is greater.

CANCELLATION POLICY

Cancellation of the contract agreement received 150 days or more from the date of the event will result in forfeit of the deposit. Cancellation of the contract agreement received 60-149 days prior to the event date will result in a cancellation charge of 75% of the estimated Food and Beverage based on the minimum estimated agreed upon. Cancellation of the contract agreement received 0-59 days prior to the event date will result in a 100% of the estimated Food and Beverage based on the minimum estimated agreed upon.

The Bolger Center in beautiful Potomac, Maryland is a wonderful setting for your special day.

For a personal tour of The Bolger Center, please call our Catering Sales Department for an appointment. 301.983.7244

BOLGER CENTER

❖ Please call us to discuss the possibilities at 301.983.7244 ❖

The Montgomery Reception

This **Elegant Three-Hour Event** features butler-passed hors d'oeuvres and an action station, and is available for both day & evening events.

RECEPTION

Elegant Display of International and Domestic Cheese with Fruit & Crackers

C O L D H O R S D ' O E U V R E S

(Served Butler Style – Please Select Three)

- ❖ Fresh Mozzarella & Tomato Crostini
- ❖ Roasted Baby Vegetables with Beet Cream Cheese Pâte on Pumpnickel
- ❖ Lobster with Deviled Egg & Lemon Mayonnaise
- ❖ Tenderloin and Boursin Cheese Croustade
- ❖ Cherry Tomato with Hummus

H O T H O R S D ' O E U V R E S

(Served Butler Style – Please Select Three)

- ❖ Lobster Cake with Tarragon Remoulade
- ❖ Teriyaki Tenderloin of Beef Satay
- ❖ Baby Eggplant Toast with Basil, Fresh Mozzarella & Sun-Dried Tomatoes
- ❖ Crab & Mango Crostini
- ❖ Vietnamese Spring Roll with Black Mushrooms, Chicken & Glass Noodles
- ❖ Thai Seasoned Scallop Phyllo Cup
- ❖ Tandori Chicken Skewer with Yogurt Sauce

C H E F ' S A C T I O N S T A T I O N S

(Please Select Two)

- ❖ Penne Rigate with Vodka and Pomodoro Sauces
- ❖ Roasted Turkey Breast with Cranberry Relish and Rolls
- ❖ Sirloin of Beef with Horseradish Cream and Rolls
- ❖ Herb Crusted Boneless Leg of Lamb, Roasted Garlic Demi Glace & Focaccia Squares

Service of Colombian Coffees and a Selection of Fine Teas

\$48.00 per person

Attendant fee \$100.00 per station

Service charge of 20% and Maryland State sales tax of 5% not included.

The Bolger Center reserves the right to increase pricing due to market conditions.

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The Cherry Blossom Gala

This **Four-Hour Affair** features a one-hour reception with butler-passed hors d'oeuvres, followed by a plated dinner.

RECEPTION

Elegant Display of International and Domestic Cheese and Fruit with Assorted Crackers & Fresh Vegetable Crudité with Assorted Dipping Sauces

COLD HORS D'OEUVRES

(Please Select Two)

- ❖ Artichoke and Crab Mousse Canapé
- ❖ Roasted Tomato and Goat Cheese Croustade
- ❖ Cherry Tomato and Hummus
- ❖ Seared Rare Ahi Tuna with Pickled Vegetables
- ❖ Beef Tenderloin and Carmelized Onion Tart

HOT HORS D'OEUVRES

(Please Select Two)

- ❖ Seared Crab Cakes with New England Tartar Sauce
- ❖ Tandori Chicken Satay with Yogurt Sauce
- ❖ Vietnamese Spring Roll with Black Mushrooms, Chicken & Glass Noodles
- ❖ Scallop Wrapped in Bacon
- ❖ Coconut Chicken with Mango Salsa

SALADS

(Please Select One)

- ❖ Classic Caesar Salad
- ❖ Garden Salad of Red Leaf and Romaine Lettuce with Fine Herb Crème Dressing
- ❖ Bolger Field Greens with Tart Kiln-Dried Cherries, Spiced Pecans, Goat Cheese and Zinfandel Vinaigrette
- ❖ Fresh Ovaline Mozzarella, Sliced Vine Ripe Tomato and Pesto
- ❖ Salad of Frisée and Gorgonzola Cheese with Toasted Almonds and Raspberry Vinaigrette

ENTRÉES

(Please Select One)

- ❖ Filet of Sole Meunière
- ❖ Pan Seared Boneless Breast of Chicken served with Chanterelles and Sancerre Wine Sauce
 - ❖ Grilled North Atlantic Salmon with Mango-Mustard Barbecue
 - ❖ Sautéed Poulet à la Périgourdine (Chicken with Truffles)
- ❖ Petit Beef Filet and Shrimp Skewer with Madagascar Green Peppercorn Sauce

*Your Choice of One Dessert from our Dessert Selections
Service of Colombian Coffees and a Selection of Fine Teas*

\$75.00 per person

Service charge of 20% and Maryland State sales tax of 5% not included.

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Capitol Buffet

This **Five-Hour Affair** features a one-hour reception with butler-passed hors d'oeuvres, followed by an elegantly appointed buffet.

RECEPTION

Elegant Display of International and Domestic Cheese and Fruit with Assorted Crackers

COLD HORS D'OEUVRES

(Please Select Two)

- ❖ Fresh Mozzarella & Tomato Crostini
- ❖ Roasted Baby Vegetables with Beet Cream Cheese Pâte on Pumpernickel
- ❖ Lobster with Deviled Egg & Lemon Mayonnaise
- ❖ Tenderloin and Boursin Cheese Croustade
- ❖ Cherry Tomato with Hummus
- ❖ Blue Cheese and Grapes with Almonds
- ❖ Phyllo Cups with Salmon Salad
- ❖ Cucumber with Cream Cheese and Shrimp

HOT HORS D'OEUVRES

(Please Select Two)

- ❖ Tandori Chicken Satay with Yogurt Sauce
- ❖ Lobster Cake with Tarragon Remoulade
- ❖ Teriyaki Tenderloin of Beef Satay
- ❖ Baby Eggplant Toast with Basil, Fresh Mozzarella & Sun-Dried Tomatoes
- ❖ Crab & Mango Crostini
- ❖ Vietnamese Spring Roll with Black Mushrooms, Chicken & Glass Noodles
- ❖ Thai Seasoned Scallop Phyllo Cup
- ❖ Szechwan Beef Spring Roll with Black Bean Sesame Sauce

ENTRÉES

(Please Select Three)

- ❖ Sliced New York Strip Loin with Tomato, Tarragon and Beaujolais Wine Sauce
 - ❖ Pan Roasted Snapper with Oven-Dried Tomato and Basil Vin Blanc
- ❖ Sautéed Boneless Breast of Chicken with a Rosemary Lemon and Garlic Jus
 - ❖ Oven Poached Salmon with Confit of Belgian Endive, Fennel and Lemon
 - ❖ Roasted Lamb Chops with Port Wine & Mission Fig Sauce
 - ❖ Butternut Squash Ravioli with Wild Mushroom and Walnut Ragout
 - ❖ Roast Sliced Loin of Pork with Green Peppercorn Sauce

Chef's Selection of Vegetables, Potato and Rice

Choice of Two: Spinach, Bolger Field Greens or our Red Leaf and Romaine Salad

Viennese Dessert Table

Service of Colombian Coffees and a Selection of Fine Teas

\$55.00 per person

Service charge of 20% and Maryland State sales tax of 5% not included.

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A Grand Affair

This **Five-Hour Affair** features a one-hour reception with butler-passed hors d'oeuvres, followed by a plated three-course meal.

RECEPTION

Elegant Display of International and Domestic Cheese and Fruit & Fresh Vegetable Crudité

COLD HORS D'OEUVRES

(Please Select Two)

- ❖ Fresh Mozzarella & Tomato Crostini
- ❖ Tenderloin and Boursin Cheese Croustade
- ❖ Cherry Tomato with Hummus
- ❖ Blue Cheese and Grapes with Almonds
- ❖ Cucumber with Cream Cheese and Shrimp

HOT HORS D'OEUVRES

(Please Select Two)

- ❖ Tandori Chicken Satay with Yogurt Sauce
- ❖ Crab & Mango Crostini
- ❖ Vietnamese Spring Roll with Black Mushrooms, Chicken & Glass Noodles
- ❖ Thai Seasoned Scallop Phyllo Cup
- ❖ Szechwan Beef Spring Roll with Black Bean Sesame Sauce

SALADS

(Please Select One)

- ❖ Classic Caesar Salad
- ❖ Garden Salad with Fine Herb Crème Dressing
- ❖ Bolger Field Greens with Tart Kiln-Dried Cherries, Spiced Pecans, Goat Cheese and Zinfandel Vinaigrette
- ❖ Fresh Ovaline Mozzarella, Sliced Tomato and Pesto

ENTRÉES

(Please Select One)

- ❖ New York Strip Steak with Charred Beefsteak Tomato, Tarragon and Beaujolais Wine Sauce
 - ❖ Grilled Salmon with Lavender Honey Glaze and Green Curry Cous Cous
 - ❖ Oven Roasted Chicken Breast Stuffed with Chèvre Cheese, Pine Nuts & Spinach
 - ❖ Butternut Squash Ravioli with Wild Mushroom and Walnut Ragout
- ❖ Breast of Chicken Stuffed with Goat Cheese and Spinach served with Saffron & Dill Sauce

*Chef's Selection of Vegetables and Potato or Rice
Your Choice of One Dessert from our Dessert Selections
Service of Colombian Coffees and a Selection of Fine Teas*

\$65.00 per person

Service charge of 20% and Maryland State sales tax of 5% not included.

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Tanner Estate Buffet

This **Five-Hour Affair** features a one-hour reception with butler-passed hors d'oeuvres, followed by a stationed buffet dinner and Viennese Dessert Table.

RECEPTION

Elegant Display of International and Domestic Cheese and Fruit & Fresh Vegetable Crudite

COLD HORS D'OEUVRES

(Please Select Two)

- ❖ Fresh Mozzarella & Tomato Crostini
- ❖ Tenderloin and Boursin Cheese Croustade
- ❖ Cherry Tomato with Hummus
- ❖ Blue Cheese and Grapes with Almonds
- ❖ Cucumber with Cream Cheese and Shrimp

HOT HORS D'OEUVRES

(Please Select Three)

- ❖ Tandori Chicken Satay with Yogurt Sauce
- ❖ Crab & Mango Crostini
- ❖ Vietnamese Spring Roll with Black Mushrooms, Chicken & Glass Noodles
- ❖ Thai Seasoned Scallop Phyllo Cup
- ❖ Szechwan Beef Spring Roll with Black Bean Sesame Sauce

CHEF'S ACTION STATIONS

PASTA STATION

- ❖ Choice of Three Pastas & Three Sauces served with Parmesan Cheese, Garlic Bread and Breadsticks.

CARVING STATION

- ❖ Roasted Turkey Breast & Cranberry Relish and Roasted New York Strip Sirloin & Horseradish Cream and Rolls

SALAD

(Please Select One)

- ❖ Romaine, Endive and Radicchio with Roquefort Dressing and Raspberry Vinaigrette
 - ❖ Classic Caesar with Parmigiano-Reggiano
- ❖ Baby Spinach served with Crumbles of Crispy Bacon and Stilton Cheese

Viennese Dessert Table

Service of Colombian Coffees and a Selection of Fine Teas

\$95.00 per person

Attendant fee \$100.00 per station

Service charge of 20% and Maryland State sales tax of 5% not included.

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The Potomac Grand

Our **Five-Hour Signature Event** features an elegant one-hour reception with butler-passed hors d'oeuvres, followed by a plated dinner.

RECEPTION

- ❖ Elegant Display of International and Domestic Cheeses and Fruit
- ❖ Chilled Poached Shrimp & Oysters on the Half Shell

COLD HORS D'OEUVRES

(Served Butler Style – Please Select Two)

- ❖ Fresh Mozzarella & Tomato Crostini
- ❖ Roasted Baby Vegetables with Beet Cream Cheese Pâte on Pumpnickel
- ❖ Lobster with Deviled Egg & Lemon Mayonnaise
- ❖ Tenderloin and Boursin Cheese Croustade
- ❖ Cherry Tomato with Hummus
- ❖ Blue Cheese and Grapes with Almonds
- ❖ Phyllo Cups with Salmon Salad
- ❖ Cucumber with Cream Cheese and Shrimp

HOT HORS D'OEUVRES

(Served Butler Style – Please Select Three)

- ❖ Lobster Cake with Tarragon Remoulade
- ❖ Teriyaki Chicken or Beef Satay
- ❖ Baby Eggplant Toast with Basil, Fresh Mozzarella & Sun-Dried Tomatoes
- ❖ Crab & Mango Crostini
- ❖ Vietnamese Spring Roll with Black Mushrooms, Chicken & Glass Noodles
- ❖ Thai Seasoned Scallop Phyllo Cup
- ❖ Szechwan Beef Spring Roll with Black Bean Sesame Sauce

APPETIZERS

(Please Select One)

- ❖ Lobster Bisque with Puff Pastry
- ❖ Smoked Duck & Black Truffle Risotto with Chiffonade of Radicchio
- ❖ Salmon and Butter Lettuce Tart
- ❖ Grilled Vegetable Napoleon with Mushroom and Walnut Pesto
- ❖ Traditional Shrimp Cocktail with European & Traditional Cocktail Sauces

SALADS

(Please Select One)

- ❖ Classic Caesar with Shaved Parmesan
- ❖ Boston Bibb & Endive with Apple, Stilton Cheese, Watercress and a Strawberry Champagne Vinaigrette
- ❖ Bolger Seasonal Young Lettuces with Cucumber Wrap and Roasted Sweet Pepper Vinaigrette

ENTRÉES

(Please Select One)

- ❖ Grilled Filet Mignon with a Red Wine Reduction
- ❖ Breast of Duck with Asian Black Bean Hoisin Sauce
- ❖ Stuffed Sole with Salmon Mousse and Saffron Cream
- ❖ Pan Roasted Breast of Chicken with Sun-dried Tomato Crème
 - ❖ Roasted Rack of Lamb with Cabernet Jus
- ❖ Tournedos of Beef Rossini with Foie Gras and Port Wine Syrup
 - ❖ Grilled Veal Chop with Wild Mushroom Ragù
- ❖ Grilled Vegetable Napoleon with Red & Yellow Pepper Coulis
- ❖ Sautéed Frenched Breast of Chicken with Port Wine Sage Sauce

*Chef's Suggestion of Accompaniments to Compliment Entrée Selection
Your Choice of One Dessert from our Dessert Selection
Service of Colombian Coffees and a Selection of Fine Teas*

\$110.00 per person

Service charge of 20% and Maryland State sales tax of 5% not included.

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Enhancements

SELECTIONS :

- ❖ Iced Caviar Display with Traditional Accoutrements. \$35 per person
- ❖ Jumbo Gulf Shrimp Cocktail served on House Ice Carving. \$35 per dozen pieces
- ❖ Carving Board with choice of Glazed Ham, Turkey or Sirloin of Beef \$15 per person
- ❖ Viennese Dessert Table with Pastries, Fruits, Cheeses and Cordials \$12 per person
- ❖ Sauté Station of Jumbo Gulf Prawns and Scallops. \$15 per person
- ❖ Tortellini Pasta Station with Three Sauces. \$10 per person
- ❖ Service of Espresso, Cappuccino and Latte with Rock Candy \$8 per person

*All Enhancements are Served for a Period of One Hour
Pricing Based on Minimum of 50 Guests*

Service charge of 20% and Maryland State sales tax of 5% not included.

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Children's Buffet Menu

HORS D'OEUVRES

(Choice of Two)

Mini Chicken Fingers
 Pigs in Blankets
 Beef Taquitos
 Deviled Eggs
 Mini Corn Dogs
 Mozzarella Cheese Sticks
 Cheesy Ham Triangles
 Mini Hamburgers
 Pizza Bites

SALADS

(Choice of One)

Garden Salad
 Greek Salad
 Caesar Salad
 Macaroni Salad
 Potato Salad
 Fruit Salad

ON THE BUFFET

(Choice of Two)

Grilled Cheese Sandwiches
 Macaroni & Cheese
 Chicken Quesadillas
 Sloppy Joes
 Beef Kid Kabobs
 Three Cheese Lasagna
 Meatballs in Tomato Sauce
 Fried Fish Fillet & Tartar Sauce
 Three Cheese Ravioli

ACCOMPANIMENTS

(Choice of One)

Mashed Potatoes
 French Fries
 Broccoli & Cheese
 Onion Rings
 Corn Bread
 Apple Sauce
 Garlic Bread
 White Rice
 Peas & Carrots

CHILDREN'S DESSERT BARS

(Choice of One)

❖ Snack Attack ❖

Warm Soft Pretzels with Mustard
 Freshly Popped Popcorn
 Chips & Salsa

❖ Ice Cream Sundae Bar ❖

Gourmet Ice Cream
 Assorted Warm Toppings
 Cherries, Nuts, Sprinkles, M&M's,
 Oreo Cookies & Chocolate Chips

❖ Chocolate Nemesis ❖

Brownies
 Blondies
 Chocolate Chip Cookies

Milk, Fruit Punch & Lemonade

\$35.00 per child

Service charge of 20% and Maryland State sales tax of 5% not included.

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Dessert Menu

Crème Caramel – Dolce de Leche Grande Teton Caramel Mousse Enrobed with Chocolate



Wild Berry Tart – Pâte Sucrée with Crème Pâtissier and Seasonal Berries



Marquis Au Chocolate – Bittersweet Chocolate Mousse with Two Layers of Chocolate Sponge soaked in Kirsh Brandy Syrup



Pyramid Noisette – Rich Chocolate Raspberry Mousse with Marble Chocolate Shell



Hazelnut Mousseline – Layers of Chocolate Genoise filled with Hazelnut Mousse served with Cream Anglaise



Raspberry Miroir – Raspberry Mousse, Raspberry Glaze with Striped Biscuit



New York Style Cheesecake – With Seasonal Berries



Torte Fine Aux Pommes – Thin Apple Pie served with Vanilla Ice Cream

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Liquor, Beer & Wine

PONY EXPRESS BAR & GRILL

Semi-private reserved section of our Famous Pony Express Bar & Grill. Ideal for events of 10 to 65 guests. Full open bar featuring name brand house liquors.

BEER

Budweiser
Miller Lite
O'Douls
Our Select Draft Beers

WINE

House Chardonnay
White Zinfandel
Red Blend

\$10.00 per person first hour (minimum one hour) ❖ \$6.00 per person each additional hour

PREMIUM BRANDS OPEN BAR

Johnny Walker Black
Maker's Mark
Tanqueray 10
Grey Goose Vodka
Mount Gay Rum
Jose Cuervo 1800 Tequila
Canadian Club Whiskey

❖ Beer ❖

Budweiser
Miller Lite
Amstel Light
Corona
O'Douls

❖ Wine ❖

House Chardonnay
White Zinfandel
Red Blend

Assorted Sodas
Bottled Water

**\$14.00 per person first hour (minimum one hour)
\$9.00 per person each additional hour**

CALL BRAND OPEN BAR

Johnny Walker Red
Jack Daniels
Bombay Sapphire Gin
Absolut Vodka
Bacardi Light Rum
Jose Cuervo Tequila
Seagram's 7 Whiskey

❖ Beer ❖

Budweiser
Miller Lite
Corona
Amstel Light
O'Douls

❖ Wine ❖

House Chardonnay
White Zinfandel
Red Blend

Assorted Sodas
Bottled Water

**\$12.00 per person first hour (minimum one hour)
\$7.00 per person each additional hour**

BEER & WINE OPEN BAR

Bolger Center's House Chardonnay
White Zinfandel
Red Blend
Domestic/Imported Beers
Assorted Sodas
Bottled Water

\$10.00 per person first hour (minimum one hour) ❖ \$6.00 per person each additional hour

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Martini Bar / Host By Consumption

Traditional Gin & Vodka Martinis and Modern Favorites

(Please select two of the following)

Sour Apple "Martini"

Chocolate "Martini"

Lemondrop "Martini"

Cosmopolitan

\$14.00 per person first hour (minimum one hour)

\$9.00 per person each additional hour

Can also be added as an enhancement to any "Open Bar" package for an additional:

\$5.00 per person first hour (minimum one hour)

\$3.50 per person each additional hour

HOST BY CONSUMPTION

❖ Call Brand Liquor	\$6.00
❖ Premium Liquors	\$7.50
❖ Cordials & Cognacs	\$8.00
❖ House Wines	\$5.00
❖ Domestic Beer	\$4.00
❖ Imported Beer	\$5.00
❖ Soft Drinks	\$3.00
❖ Bottled Water	\$3.00

All Host Bars are subject to the following:

\$100.00 Set-up/Bartender fee per bar for the first two hours

\$50.00 each additional hour

(1 Bartender for every 75 guests)

Service charge of 20% and Maryland State sales tax of 5% not included.

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Cash Bar

❖ Call Brand Liquor	\$6.00
❖ Premium Liquors	\$7.50
❖ Cordials & Cognacs	\$8.00
❖ House Wine	\$5.00
❖ Domestic Beer	\$4.00
❖ Imported Beer	\$5.00
❖ Soft Drinks	\$3.00
❖ Bottled Water	\$3.00

If cash sales do not exceed \$350.00 a Host Charge of \$150.00 will be assessed.

Cash bar prices include Maryland State sales tax but do not include bartender gratuities.

**\$100.00 Set-up/Bartender fee per bar for the first two hours
\$50.00 each additional hour**

All Host and Cash bars include:

**Budweiser, Miller Lite, Amstel Light, Corona and O'Douls
Bolger Center's House Chardonnay, White Zinfandel and Red Blend**

HOSPITALITY BAR PRICING

❖ Domestic Beers ❖	❖ The Bolger Center Varietal Wines ❖	❖ Champagne ❖
\$3.75 each	Woodbridge White Zinfandel	Moet & Chandon
\$90.00 case	\$21.00	\$65.00
	Kendall Jackson Chardonnay	
	\$35.00	
❖ Imported Beers ❖	Milton Park Chardonnay	❖ Vodka & Gin
\$4.75 each	\$21.00	Absolut Vodka
\$108.00 case	Jacob's Creek Merlot	\$85.00
	\$25.00	Grey Goose Vodka
❖ Scotch ❖	Windmill Cabernet	\$110.00
Dewars	\$26.00	Tanqueray Gin
\$95.00	Kendall Jackson Cabernet	\$80.00
Johnny Walker Red Label	\$39.00	Bombay Sapphire Gin
\$95.00		\$95.00
Johnny Walker Black Label		
\$140.00		
Chivas Regal		❖ Bourbons & Whiskey ❖
\$135.00		Jack Daniels
		\$90.00
❖ Rum & Tequila ❖		Maker's Mark
Bacardi Silver		\$95.00
\$50.00		Canadian Club
Captain Morgan		\$65.00
\$55.00		Crown Royal
Cuervo Gold		\$105.00
\$70.00		
Cuervo 1800		
\$90.00		

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Event Room Rental Price List

Room Rental Fees will be waived if food & beverage minimums are met.

MAIN BUILDING

❖ Stained Glass Hall	\$3,000
❖ Executive Room 300	\$1,000
❖ Executive Room 300A	\$500
❖ Executive Room 400	\$1,000
❖ Executive Room 500	\$1,500

Rooms at no charge with rental of Stained Glass Hall

Conference Room 202
 Conference Room 204
 Osgood's Garden
 Osgood's Patio
 Rotunda Courtyard

NORTH BUILDING

❖ Ben Franklin Hall	\$6,000
❖ Room 1	\$1,500
❖ Room 21	\$1,500
❖ Kitchen/Prep Area	\$1,000

**Requires \$500 deposit, half-refundable upon end of event if kitchen is left in good condition.*

Rooms at no charge with rental of Ben Franklin Hall, Classroom 1 or Classroom 21

North Lobby
 North Courtyard

Indoor Pool

\$75.00 per hour, two hour minimum
 (2) Lifeguards @ \$100 each

RECEPTION BUILDING

❖ Pony Express Bar & Grill	\$4,000
❖ Overland Room	\$1,500
❖ Owney's Fireplace Lounge	\$1,500

Room at no charge with rental of Pony Express Bar & Grill, Overland Room or Owney's Fireplace Lounge
 Patio Gazebo

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Preferred Vendor List

Company	Telephone	Company	Telephone
Balloons		Invitation & Favors	
Balloon Bouquets	202-785-1290	Creative Parties, LTD	301-654-9292
Balloon Bunches	301-320-3500	Paper, Ribbon & Tulle	301-770-2377
Party Time Parties	301-770-1550	Personally Yours	301-983-3414
Cakes		Limousine	
Creative Cakes	301-587-1599	Bayside Limousines	301-855-6630
Custom Cakes	301-216-1100	Atlantic Services Group	202-466-5050
Entertainment		California Chauffeured	301-384-5563
Washington Talent Agency	301-762-1800	Limo Scene	301-585-5466
Capital Harpists	202-262-2613	Photography	
Entertainment Connection	800-793-0085	Photographics	202-333-8860
Latin Power DJ's	240-601-8931	Washington Talent Agency	301-762-1800
Maryland Entertainment	301-598-2600	Blanken Photography	301-320-8714
Talk of the Town	301-738-9500	Image X Photography	301-294-8400
Terry Bulles Deeja's	240-418-7563	The Photographers Gallery	202-362-8111
The Silver Strings	301-649-1136	Specialty Coffee Service	
Ultrasound Deeja's, Inc	301-217-9595	Traveling Bean	800-664-2326
Flowers		Tents	
Behnke Nursery	301-983-4400	HDO Productions	301-881-8700
Brian Bonita Custom Floral	240-620-1613	Videography	
Designs Unlimited	301-384-5025	Washington Talent Agency	301-762-1800
Floral Extraordinaire	301-933-8100	Online Suburban Video	301-315-6300
Plants Etc. Inc	301-469-5937	Video Express Productions	301-598-6096
The World of Weddings	703-979-8990	Video Images	800-599-7355
Carriage			
Harmon's Hayrides and Carriages	540-825-6707		
Hair & Make-up			
Passion Within, Make-up	301-460-5270		
Aveda Salon and Spa	301-767-8900		
Elegant Hair by Giselle	301-984-9007		
George Bacchus's Salon	301-983-5544		
Robert Lewis Salon	301-767-0264		
Salon Art F/X	301-330-9696		

BOLGER CENTER



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